

Roots

The roots of cooking

Rawly marinated Ora King salmon

kohlrabi, radish, fennel-dill brew, meadow herbs

Halibut with Imperial Caviar

green asparagus, smoked potato cream, pancetta, champagne sauce

Ochsenschläger`s black feather chicken

white onion, beech fungus, fermented pepper, braised jus

Back of lamb roasted & glazed sweetbread

eggplant, white bean cream, piquillo-lovage jus

Cheese by Maître Affineur Waltmann

homemade fig mustard

Rhubarb

goat cheese, pistachio crumble, tarragon ice cream

Menu price

6-courses € 120

5-courses € 110

4-courses € 100

Blossom

Light, modern & contemporary kitchen

Hamachi

cucumber, finger lime, sesame, shiso cress

Grilled octopus

green asparagus, cauliflower, chorizo, piquillo-apple wine sauce ,

Egg by Paolo Parisi

braised celery, sourdough bread, parsley velouté

Bulbous plants

leek from the oven, white onion purée, onion bouillon, leek oil

Back of Jack`s Creek Wagyu

artichoke, beech fungus, purple potatoes, pepper jus

Cheese by Maître Affineur Waltmann

homemade fig mustard

Mango

coconut cream, passion fruit sauce, physalis ice cream

Menu price

7-courses € 130

6-courses € 120

5-courses € 110

4-courses € 100

“To share”

Veal chop for 2 persons

Café de Paris butter crust, roasted broccolini, beetroot,

sour onion salad, crispy potatoes

Vegetarian menu

Kohlrabi out of the sourdough

apple, cucumber, radish, meadow herbs, sour cream

Artichoke ravioli

radicchio, buckwheat, truffled artichoke sauce

Egg by Paolo Parisi

braised celery, sourdough bread, parsley velouté

Bulbous plants

leek from the oven, white onion purée, onion bouillon, leek oil

Mango

coconut cream, passion fruit sauce, physalis ice cream

Menu price

€ 90

My philosophy

„Roots to Blossom“

Roots

The menu "roots" returns to the roots of cooking: classic and traditional tasting combinations are the focus and will be newly interpreted and presented in a modern way.

Blossom

The menu "blossom" represents a light kitchen, which has its source in the traditional kitchen – a combination of modern and vegetarian dishes in which you will always find one certain main product as the protagonist.

To Share

Our dish for two will be carved directly at your table and will be served with corresponding side dishes to share.

Sincerely yours,
Tobias Schmitt

**Dear guests and friends of the
FAVORITE restaurant,**

**This year, we prepared the following culinary dates for you in our
gourmet restaurant.**

**Also this year, we are opening the doors
of our gourmet restaurant for our
„Young Line“.**

**Enjoy a 4-courses menu including corresponding wines and non-alcoholic
beverages totalling 95 € p.P.**

Our DJ will moderate the evening.

Dates	25.03.2020
	27.05.2020
	23.09.2020
	25.11.2020

„To the pots – ready – go“

**With lots of fun and happiness you have the opportunity to cook together
with our chef Tobias Schmitt.**

**He will give you an insight in his kitchen and creates an exclusive menu
together with you.**

Dates	29.04.2020 Asparagus
	19.08.2020 BBQ
	18.11.2020 Game

We are looking forward to your reservations

restaurant@favorite-mainz.de

06313/8015133

We can not wait to welcome you at our restaurant!

Sincerely yours,

FAVORITE restaurant team